

## **AMENDMENTS TO THE CLAIMS:**

Claims 1-19 are canceled without prejudice or disclaimer. Claims 20-37 are added. The following is the status of the claims of the above-captioned application, as amended.

Claims 1-19 (Canceled).

Claim 20 (New). A process of enzymatic saccharification or pre-saccharification, wherein liquefied starch-containing material is treated with a polypeptide having glucoamylase activity at a pH from 5.5 to 6.2 and at a temperature of 50 to 80°C for 0.5 to 36 hours.

Claim 21 (New). The process of claim 20, wherein the saccharification is carried out at a pH between above 5.5 and 6.2.

Claim 22 (New). The process of claim 20, wherein the saccharification is carried out at a temperature between 60 and 70°C.

Claim 23 (New). The process of claim 20, wherein the saccharification is carried out for between 0.5 and 24 hours.

Claim 24 (New). The process of claim 20, wherein liquefied starch material is prepared by dry milling for between 1 and 16 hours.

Claim 25 (New). The process of claim 20, wherein liquefied starch material is prepared by wet milling for between 5 and 30 hours.

Claim 26 (New). The process of claim 20, wherein the starch-containing material is prepared from whole grains.

Claim 27 (New). The process of claim 20, wherein the saccharification or pre-saccharification step is followed by a fermentation step.

Claim 28 (New). The process of claim 27, wherein the fermentation is carried out by yeast.

Claim 29 (New). The process of claim 20, wherein the starch-containing material to be saccharified is liquefied using an alpha-amylase.

Claim 30 (New). The process of claim 20, wherein the polypeptide is derived from a fungal organism.

Claim 31 (New). The process of claim 30, wherein the polypeptide is derived from *Aspergillus* or *Talaromyces*.

Claim 32 (New). The process of claim 31, wherein the polypeptide is derived from *A. niger* or *T. emersonii*.

Claim 33 (New). The process of claim 20, wherein the polypeptide is added in an amount of 0.01 to 0.6 AGU/ g DS.

Claim 34 (New). The process of claim 20, wherein the saccharification is carried out in the presence of an acid alpha-amylase, preferably an acid fungal alpha-amylase.

Claim 35 (New). The process of claim 20, wherein the saccharification is a pre-saccharification carried out for 0.5 to 8 hours.

Claim 36 (New). A process of producing ethanol, comprising the steps of:

- a) liquefying starch-containing material,
- b) saccharifying the liquefied starch-containing material obtained in step a) with a glucoamylase at a pH in the range of 5.2 to 6.2 and at a temperature of 50 to 80°C for 1 to 36 hours.
- c) fermenting the saccharified starch-containing material obtained in step b),
- d) recovering ethanol from step c).

Claim 37 (New). A process of producing ethanol, comprising the steps of:

- a) liquefying starch-containing material,
- b) pre-saccharifying the liquefied starch-containing material obtained in step a) with a glucoamylase at a pH in the range of 5.2 to 6.2 and at a temperature of 50 to 80°C for 0.5 to 8 hours.

- c) fermenting and saccharifying the pre-saccharified starch-containing material obtained in step b),
- d) recovering ethanol from step c).